

Menu 1

CHF 136

Confit char filet (CH)
cucumber-watermelon variation

24

Fennel-dill risotto
Black Tiger Prawns (VNM)

26

Black Angus fillet of beef (AUS)
Dauphine potatoes – seasonal vegetables – truffle jus

62

* Dessert buffet „Belvoir“

24

* Starting from 25 guests it is possible to have the dessert as a buffet, which includes five different components.

Our prices include VAT.

Menu 2

CHF 148

Duo of Tuna (VNM)

avocado tartare – herb salad – chickpeas

26

Burrata ravioli

Saporino tomatoes – black olives – basil Espuma

21

60°C Egg

spinach cream – king oyster mushroom – truffle foam

20

Veal ribeye (CH)

potato tortilla – roasted corn – rosemary jus

57

* Dessert buffet „Belvoir“

24

* Starting from 25 guests it is possible to have the dessert as a buffet, which includes five different components.

Our prices include VAT.

Menu 3

CHF 139

Gazpacho

caramelised chèvre – grilled peppers

19

Monkfish saltimbocca (FR)

Pak Choy – tomato chutney

25

Strawberry sorbet & balsamic

9

Entrecôte double (AUS) & lobster tail (USA)

chard Ricotta Cannelloni – stuffed zucchini flowers

Szechuan pepper jus

62

* Dessert buffet „Belvoir“

24

* Starting from 25 guests it is possible to have the dessert as a buffet, which includes five different components.

Our prices include VAT.

Menu 4

CHF 109

Mini lettuce
sautéed mushrooms – buffalo mozzarella
balsamic vinaigrette

19

White tomato foam soup

basil

18

Lemon sorbet & Campari

14

Seasonal vegetable pie
sweet potatoes – broccoli – wild pepper foam

34

* Dessert buffet „Belvoir“

24

* Starting from 25 guests it is possible to have the dessert as a buffet, which includes five different components.

Our prices include VAT.